

Coq Au Vin

1 Chicken (3 ½ lbs) cut into 8 pieces

8 Small Onions

16 Small button mushrooms

¾ Dry red wine

1 Tbs. Minced parsley

2 Tsp. Thyme

½ Tsp. Ground black pepper

2/3 Cup butter

2 Bay leaves

Preheat oven to 375. Lightly coat a 9x13 in. baking pan with Pam. Rinse chicken, pat dry and arrange on pan. Then arrange onions and mushrooms around chicken. Pour the wine over chicken and vegetables. Sprinkle with parsley, thyme and pepper then drizzle with melted butter. Tuck bay leaves into liquid. Bake 1 hour and 15min.